

## **Soy Sauce & Herb BBQ Butter**

Total time **10 mins 10 mins** preparation time

Nutritional facts (per portion): **2143 kJ** / **512 kcal** 

Fat: **54.2** g Protein: **3.9** g Carbohydrates: **2** g

## PREPARATION

Step 1

To prepare the soy sauce & herb butter, peel and finely chop the garlic. Wash the basil, pat dry and remove the leaves. Cut the leaves into thin strips.

Step 2

Mix the garlic, basil, soy sauce, Parmesan and maple syrup with the butter and season with lemon pepper.

## 4 portion(s)

**INGREDIENTS** 

- garlic clove
  stems of basil leaves
  softened butter
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  Kikkoman Naturally Brewed Soy Sauce
   tbsp grated Parmesan
   tbsp maple syrup
- Lemon pepper or black pepper